



## DINNER

### BAR SNACKS

- Hot Potato Chips *Blue Cheese Fondue*..... \$7
- Beer Battered String Beans and Trumpets  
*Garlic Soy Dipping Sauce*..... \$6
- Devilled Eggs *Dijon Cayenne* ..... \$4
- Wild Mushroom Toast *Chive Goat Cheese*.. \$6
- Fried Olives, Chick Peas or  
House Marinated Olives..... \$6

### STARTERS

- White Vegetable Soup, *shrimp, red pepper  
flan, rye*..... \$9
- Frog Leg Lollipops, *dill lemon aioli*..... \$10
- Scarlet Chopped Salad, *champagne vinaigrette,  
red pepper, chick peas, red onion, Kalamata  
olives, feta cheese, parmesan, capers, tomato,  
cucumber, crouton* ..... \$11
- Golden Beet Terrine *red quinoa,  
roasted macadamia nuts, goat cheese,  
yuzu mustard* ..... \$13
- Scottish Salmon Tartare, *crisp taro,  
micro salad*..... \$13
- Grilled Octopus Confit, *grape tomato, fava  
beans, basil, sherry chorizo vinaigrette*..... \$14

### BURGERS SANDWICHES

- Chipotle Shrimp Tacos, *chipotle marinated  
shrimp, corn tortillas, black bean puree, sour  
cream, avocado, papaya salsa* ..... \$14
- Deluxe Burger, *tomato compote, shallot  
mustard marmalade, special sauce,  
herb fries, brioche* ..... \$12
- Make it Kobe Beef ..... \$15
- Ahi Burger, *Seared Ahi Tuna with  
Asian slaw, honey soy glaze, sesame brioche  
bun, bonito dusted chips* ..... \$13

## MAIN COURSE

- Chicken Roulade, *herb butter, pancetta, white beans, wilted spinach,  
chicken jus* .....\$22
- Chicken Pot Pie, *cheddar biscuit top*.....\$15
- Steam Skate, *fennel puree, hearts of palm, green and white asparagus,  
black trumpet mushroom, gooseberry saffron sauce* .....\$24
- Pot of Mussels, *dijon, white wine, pepper flakes, macaronichetti* ....\$13
- Crisp Skin Scottish Salmon, *vegetable risotto, asparagus coulis* ....\$24
- Grilled Branzino, *artichoke, oven dried tomato, eggplant,  
nicoise olive, aged sherry* .....\$26
- Grilled Filet Mignon, *Kennebec potato puree, watercress,  
crispy bone marrow, sauce au poivre* .....\$34
- Lamb Chops, *flageolet beans, fava, morel, lamb sweet breads,  
lamb jus* .....\$34
- Strip Steak, *potato o's, cipolini onions, red wine demi* .....\$36
- Vegetable Bipimbap, *lo mein, Chinese broccoli, shitake,  
bok choy, carrot, red pepper, edamame, bean sprouts,  
sunny up egg, teriyaki* .....\$24

### PASTA

- Three Cheese Ravioli, *wild mushroom, plum tomato sauce,  
pecorino, marjoram* .....\$19
- Tagliatelle black pasta, *shellfish, celery, cherry tomato,  
crumbled garlic bread, Pernod sauce* .....\$24

### THE RAW BAR

Comes with:  
*Cocktail Sauce, Horseradish,  
Black Pepper Mignonette,  
Lemongrass Granita*

- Seasonal Oysters East Coast, West Coast  
(\$3/oyster)
- Little Neck Clams, Cherrystone Clams  
(\$3/clam)
- Alaskan Red King Crab  
MP
- Jumbo Shrimp \$15
- 1 lb Chilled Lobster  
MP

### SIDES

- Fries.....\$7
- Garlic Chip Spinach .....\$6
- Three Cheese Polenta....\$7
- Wax & Green Beans Shallot ..... \$6
- Broccolini..... \$7
- Fingerling Lyonnaise Potato .... \$7

### CHEESE CHARCUTERIE

- Soppressata, Picante Salame, Salame Rustic, Proscuitto,
- Assorted Nuts, Truffled Olive Tapenade ..... \$15
- Cheese Board: *three domestic and imported cheeses*..... \$10

### DESSERTS

\$9

- Dark Chocolate Mousse, *vanilla bean ice cream*
- Strawberry Rhubarb Tart, *basil sorbet, almond crumble*
- Trio of Ice Creams: *vanilla bean, chocolate, salted caramel*
- Trio of Sorbet: *cucumber, mango, basil*
- Confiseur Macarons: *pistachio, orange, coffee*
- Vanilla Champagne Air

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FLIP OVER TO SEE OUR SIGNATURE COCKTAILS, BEER & WINE

